



Indian Room

WEST END

Our Mission

to transform the food experience
of local community; adding to their
wellbeing through good food,
full of nutrition and flavour

Dinner Menu

*Whilst we will do our best to accommodate any allergies or
food sensitivities, we are unable to guarantee that
trace elements will not be present.*

*15% surcharge applies on public holidays.
Split bills may not always be possible. Sorry!*



Street Eats

Desi Samosa — 9

Our take on the authentic Indian samosa, guaranteed to hit the spot. It's an amalgamation of special pastry and warmly spiced potato filling. Served with mint or tamarind chutney (2 pcs)

Onion Bhaji — 9

Finely sliced onion smothered in a simple, fragrantly spiced batter made up of chick pea flour and fried to a crispy perfection. Served with mint or tamarind chutney (4 pcs)

Paani Ki Tikiya — 9

aka Paani Puri in Mumbai, Golguppa in Delhi and Puchka in Kolkata. Popular bite sized chaat made of crispy flour balls served with a special potato mix and tangy herb infused water (5 pcs)

Purani Delhi Wali Aloo Chaat — 12

With love from the streets of old Delhi - popular Indian street food made from crispy potato cubes flavoured with ground spices and sweet/sour tamarind sauce

Papdi Chaat — 12

A popular North Indian street food snack filled with a variety of mouth-watering textures and flavors. It's made with chickpeas, potatoes, various chutneys, yogurt, papdi, curd, sev and coriander

Dahi Ke Shole — 12

aka Dahi Puri also known as “dahi batata puri” or “dahi sev puri” is a popular chaat snack from Bombay aka Mumbai. Dahi means yogurt in Hindi, sev is fried gram flour vermicelli, batata refers to potatoes.

Bhel Puri Cakes — 14

Crispy puffed rice is toasted with sweet, sour & spicy chutneys, topped with gram flour vermicelli (sev) and served on a special rice cake.

Samosa Chaat Tokri — 14

Crispy Indian samosa with potato filling, smashed on a crispy potato basket and topped up with assortment of chutneys, yoghurt and spices.

Papadum Platter — 14

‘Khichiya’ or crispy pappadums- Assorted selection of pappadums served with chutney trio

Chaat Platter — 17

Assortment of street style chaat including papdi chaat, paani ki tikiya and dahi ke shole

Small Plates / Entrée

Hara Masala Soya Chaap — 15

Premium soya chunks marinated in green aromatic herbs, roasted in hot tandoor oven (5 pcs)

Achari Paneer Tikka — 15

Cottage cheese marinated with fresh herbs and spices, grilled in tandoor oven (4 pcs)

Afghani Chicken Tikka — 15

Chicken pieces marinated with a special blend of mild spices and cooked in a clay oven (4 pcs)

Mughlai Murgh Tikka — 16

Chicken pieces marinated with fresh herbs and spices, and grilled in tandoori clay oven (4 pcs)

Lamb Seekh Kebab — 16

Juicy minced lamb mixed with chef's special spice blend and cooked in tandoor oven (4 pcs)

Chilli Paneer — 18

Indo-Chinese recipe of cottage cheese sauted with chilli and vegetables

Chilli Chicken Momos — 18

Nepalese style crispy dumplings stir fried with onion, capsicum, cabbage in a special tangy sauce

Butter Chicken Momos — 18

Nepalese style crispy dumplings cooked with onions & capsicum in our traditional butter sauce

Kukkad Pataka — 18

Crispy chicken pieces coated in special batter blend. Served hot with our in-house chutney (5 pcs)

~ Test your taste buds! Go bhut jolokia spicy for \$2 ~

Amritsari Fish — 18

Crispy fish pieces coated with chick pea batter and Punjabi spices. Served with chutney (5 pcs)

Chennai Jhinga — 20

Prawns coated in south Indian style batter cooked until golden crispy. Served with chutney

~ Test your taste buds! Go bhut jolokia spicy for \$2 ~

Masaledar Seekh Kebab — 20

Lamb seekh kebab tossed in masala gravy with onions & capsicum. Served with traditional naan

Tasting Plates

Vegetarian — 20

Mixed starters including: desi samosa, achari paneer tikka & hara masala soya chaap (2 pcs each)

Non-Vegetarian — 22

Mixed starters including: mughlai murgh tikka, afghani chicken tikka & seekh kebab (2 pcs each)

Seafood — 28

Combination of seafood including fish, calamari and prawns grilled in tandoor oven.

Large Plates / Mains

V Gf Nf Bhindi Masala — 20

Indian staple dish made with okra, spices, herbs and onions

V Gf Df Aloo Gobhi — 20

Combination of potatoes, cauliflower, onions, garlic and spices

V Gf Khumb Matar — 20

Pot curried dish made with mushrooms and green peas in gravy made of onions, tomatoes & spices

V Gf Veg Handi — 20

Seasonal vegetables cooked traditional style with a special spice blend

V Gf Dhabewala Paneer — 24

Cottage cheese cooked with in chef's special gravy made with spices, tomato, garlic and onion

V Gf Nf Lasooni Palak Paneer — 24

Cottage cheese cooked with pan fried spinach in gravy made of onions, tomatoes and special spices

V Gf Paneer Butter Masala — 24

Cottage cheese cooked in traditional makhani sauce and topped with fresh cream

Gf Smoked Butter Chicken — 24

Classic north indian favourite chicken cooked in tomato sauce & smoked butter

Gf Mango Chicken — 24

Refreshing chicken curry cooked with spices and real mango sauce

Gf Df Chicken Tikka Masala — 24

Originated from Great Britain, a classic and authentic spiced curry

Gf Df Pondi Chicken (GF) — 24

Chicken cooked with coconut cream, curry leaves, roasted mustard seeds for a unique flavour

Gf Dahi Wala Chicken — 24

Homestyle chicken cooked with yoghurt, cashew & onion gravy. Finished with fresh coriander & ginger

Gf Chicken Korma — 24

Chicken cooked in chef special korma sauce made with cream, dry fruits, nuts & spices

Gf Nf South Village Chicken — 24

Chicken (with bone) cooked in south style gravy of curry leaves & spices. Finished with desi ghee

Gf Df **Lamb Wazwan — 26**

Popular north Indian dish made with yoghurt and unique spice blend

Gf Df **Lamb Vindaloo — 26**

Authentic Goa style lamb cooked with spicy south Indian spices

Gf **Lamb Saag Gosht — 26**

Juicy lamb cooked with pan fried spinach, fresh herbs and spices

Gf Df **Malabari Fish — 26**

Gently fried fish cooked in gravy made of onions, tomatoes, spices, coconut cream & curry leaves

Gf Df **Goan Fish Masala — 26**

Goa style fish dish cooked with chef's special gravy made of tamarind & special spices

Gf **Prawn South Masala — 26**

Prawns cooked in tomato, onion and spice blend with fresh coriander

Gf Df **Prawn Tadka — 26**

Prawns sautéed with an aromatic blend of onions in a special masala gravy

Gf **Pahari Goat — 26**

Goat (with bone) slow cooked with ginger, garlic, onions, tomatoes and spices

Chef Special Plates

V **Chaap Masala — 24**

Flavoursome soya chunks tossed in rich textured onion and tomato masala gravy

V Gf **Paneer Tikka Masala — 25**

Cottage cheese cooked with capsicum and onions in chef's special spice blend

Gf **Highway Dhaba Murgh — 27**

Chicken (with bone) cooked in chef's special dhaba style gravy. Bring back your Indian road trip memories!

Gf Df **Bhut Jolokia Curry (Brissie's spiciest) — 27**

Chef special recipe of chicken cooked with fresh ginger, onion, tomato, coriander and ghost pepper

Gf **Sindhi Mutton — 28**

Goat (with bone) cooked with flavourful gravy using lots of onions, yoghurt and spices.

Gf **Lucknawi Lamb Shank — 32**

Slow cooked lamb shank cooked with special mughlai spices and blended with traditional masala

Gf **Andaman Pirate Curry — 32**

Mixed seafood including prawns, calamari & fish cooked in chef's special island style gravy.

Home Style Lentils

V Gf Dal Tadka — 20

Special blend of yellow lentils cooked together with aromatic spices

V Gf Punjabi Chana Masala — 20

A speciality recipe of chick peas cooked punjabi style

V Gf Makkhan Wali Dal — 20

aka Dal Makhani. Traditional recipe of blank lentils cooked with butter and cream

Biryani

Long grain basmati rice cooked with aromatic spices and served with raita, a Nizami royal kitchen tradition

Vegetable — 22

Chicken — 24

Lamb — 26

Prawn — 26

Rice & Bread

Basmati Rice — 3

~ Get a large serve for extra \$ 2 ~

Wholemeal Plain Roti — 5

Wholemeal Butter Roti — 5

Wholemeal Desi Paratha — 7

Plain Naan — 5

Butter Naan — 5

Garlic Naan — 6

Chilli Naan — 6

Garlic & Chilli Naan — 7

Cheese Naan — 8

Garlic & Cheese Naan — 8

Spinach & Cheese Naan — 8

Peshwari Naan — 8

Chef Special Naan — 9

Traditional naan stuffed with cheese and peshwari mix

Bhut Jolokia Naan (Brissie's Spiciest) — 9

Traditional naan stuffed with cheese and ghost pepper

V - Vegetarian | Gf - Gluten Free
Df - Dairy Free | N - Nut Free

Accompaniments

Gf Pappadums (4 pcs) — 3

Indian crispy wafers, a perfect side to anything yummy

House Pickle — 3

Classic Indian pickle to add flavour to your curry

Chutney — 3

A selection of individual dips to choose from:

Mango, Mint, Tamarind or Chef's spicy

Laccha Onion Salad — 4

Sliced vinegared onions sprinkled with chaat masala,
served with lemon

~ Toss in chef's green chutney for extra \$2 ~

Raita — 4

Traditional Indian yoghurt raita blended with spices
and coriander

Kids Meals

Adults must select from Large Plates / Mains

Chips — 8

Crispy chips served with tomato sauce and juice

Chicken Nuggets & Chips — 14

Crispy chicken nuggets served with chips and juice

Gf **Butter Chicken & Rice** — 14

Mild chicken curry served with rice and juice

V Gf **Paneer Butter Masala & Rice** — 14

Mild cottage cheese curry served with rice and juice

Desserts

Gulab Jamun — 7

Traditional all time favourite, sweet puffy dumplings
served with ice cream

Parle G Sandwich — 10

Relive your childhood with India's favourite biscuit
served with ice cream

Ras Malai Lolly — 10

An ice cold twist to a signature Indian dessert,
served with a garnishing of special nuts mix

Vegan Brownie — 10

Warm & fudgy chocolate brownie served with vegan
ice cream

Kulfi Platter — 17

Unique assortment of home made Indian ice cream
made with love by our in-house chef

V - Vegetarian | Gf - Gluten Free
Df - Dairy Free | N - Nut Free

Set Menu / Banquet

Three Course Dinner (for Two) — 80

Entrée (to share):

Veg or Non-Veg Tasting Plate
Pappadums

Mains (to share):

Smoked Butter Chicken or Paneer Butter Masala
Makkhan Wali Dal

Rice & Bread (to share):

Wholemeal Roti (Plain/Butter) or Naan (Plain/Butter/Garlic)
Large Basmati Rice

Dessert (to share):

Gulab Jamun

Banquet (per person) — 42

Minimum 2 guests

All guests on table must order individual banquet

Entrée (Select 1):

Any Street Eats (excluding Chaat Platter)

Mains (Select 1):

Any Large Plates / Mains or Home Style Lentils
(excluding Chef Special Plates)

Rice & Bread:

Wholemeal Roti (Plain/Butter) or Naan (Plain/Butter/Garlic)
Basmati Rice

🌱 - Vegetarian | 🌾 - Gluten Free
🥛 - Dairy Free | 🥜 - Nut Free